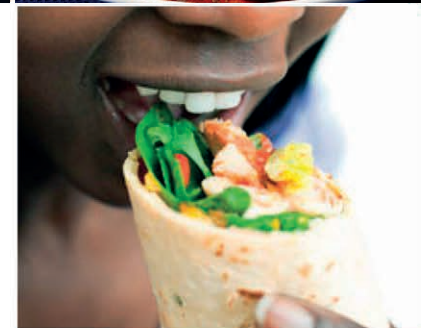




INTEGRITY



HONESTY



TRUST



Sysco 'Quality Assured'
products from




FOOD SAFETY
FROM FIELD TO FORK





FRESHNESS, SAFETY, AND CONSISTENT QUALITY



Brakes are part of Sysco, the worldwide leader in foodservice distribution, and as part of their family, we offer a range of Sysco branded products that carry and meet the Sysco 'Quality Assured' standard.

'Quality Assured' products offer the highest levels of product integrity, helping keep you, and your customers, safe and secure.

Quality Assured Throughout the Supply Chain

Supplier Approval Process

Suppliers must pass strict audit and inspection before approval to supply Sysco brand products, including:

- Audits of food safety programs (HACCP, hygiene, pest control, allergen control, foreign materials prevention, etc.)
- Supplier capability assessment to ensure product quality attributes are consistently met

Receiving

- Chilled loading bays
- Mandatory inspection upon receipt

Warehousing

- Continuous monitoring of storage temperature and product

Delivery

- Continuous vehicle temperature monitoring
- 

INTEGRITY OF LABELLING

To provide clear on-pack product information, we digitally manage product labelling, making sure it matches the product specification, brand guidelines and regulatory requirements.

Information contained within specifications and on packaging includes the following:

- Product name
- Product description
- Pack size
- Ingredient list
- Allergens
- Suitable for
- Nutritional information
- Storage instructions
- Handling/Cooking guidelines
- Contact information
- Durability and batch code
- Claims

CONSISTENCY IN TEMPERATURE CONTROL

We employ numerous temperature controls throughout the distribution process, including:

- Automated temperature monitoring and reporting for inbound and outbound shipments
- Continuous temperature monitoring of chilled docks and storage areas
- Automatic alerts based on established temperature thresholds
- Multi-temperature, fully insulated trailers
- Transport temperature monitoring
- Chilled docks for receiving and shipping frozen or chilled products
- Designated temperature zones within warehouses



EXPERT MONITORING AND VERIFICATION

To maintain Sysco food safety standards, we have a team of technical managers, and a strict internal audit and approval process that every supplier has to pass before packing a Sysco product, verifying that they're able to meet the Sysco standards and requirements at their facilities.

- Team of full-time technical managers responsible for food safety
- Routine monitoring of our product quality to ensure compliance

EXCEEDING EXPECTATIONS

Our large team of technical experts, product specifications, and ongoing facility inspections mean every product, from development to delivery, meets the highest levels of safety, consistency, and quality.



OUR SECRET INGREDIENT IS QUALITY.

Thousands of customers trust us to deliver peace of mind, with a quality assurance and food safety process that keeps customers and consumers in mind at every stage. Through technology, rigorous enforcement, and ongoing checks, we're committed to continuously improving our food safety.



Brakes cares

Brakes is the UK's leading foodservice supplier. With more than 60 years' experience, we invented modern food wholesaling and provide the highest quality fresh and frozen food, ingredients and catering equipment to some of the nation's most famous pubs and Michelin-starred restaurants, as well as schools, caterers, care homes and hospitals.

Brakes is also proud to be part of Sysco, the world's leading foodservice supplier, and as part of their family, we offer a range of Sysco branded products that carry and meet the Sysco 'Quality Assured' standard.

This means we implement Sysco's strict standards and procedures to make sure the freshest, safest, and most consistent quality food is served, meaning satisfied customers, a successful business, and keeping the Sysco 'Quality Assured' promise to you.

